



# VALENTINE'S DAY 2026

## MENU ADDITIONS

### APPETIZERS

#### Oysters & Caviar\*

*grandeur osetra, mignonette foam*

*9. per each | 50. per ½ dozen*

### ENTRÉES

#### 20 oz. Bone-In Filet Mignon\* 175.

*sweet potato pave, balsamic pearl onions, crispy brussels sprouts,  
balsamic reduction*

#### Karen Elizabeth Scallops\* 54.

*crispy prosciutto, sautéed lacinato kale, blistered cherry peppers,  
leek & scallion velouté, calabrian chili crema*

### DESSERT

#### Red Velvet Roulade 15.

*whipped ricotta, raspberry coulis, caramelized cocoa nib*

### COCKTAIL

#### Red Velvet Espresso Martini 15.

*vanilla vodka, raspberry & dark chocolate liqueur,  
red velvet crumble rim*

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\* Raw meat and shellfish, or products not cooked to recommended internal temperatures will increase your risk of illness. Consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meats, poultry, and seafood. If you have any food allergies, please bring them to your server's attention.